



2021 Field to Fork Menu

1st Course

Lemon Lentil Soup

Arugula Microgreens and Wedge of Grilled Lemon

2nd Course

Watermelon Wedge Topped with Feta

*Microgreens and Baby Arugula Drizzled
with EVOO & Aged Balsamic*

3rd Course

Grilled Alaskan Coho Salmon

*Forbidden Rice
Sage Sweet Potato Hash
Organic Sage Yogurt Crème*

4th Course

Rosemary Balsamic Pork Tenderloin Medallions

*Roasted Multi-Colored Organic Carrots
Sprig of Bronze Fennel*

5th Course

Grilled Pear

*Vanilla, Maple & Bourbon Sauce
Vanilla, Maple Mascarpone
Crème Fraiche & Roasted Pistachios*

6th Course

Red Barn 3 Year Aged Cupula & Artisan Cheese Wedges

Grilled Organic Grapes